



Chicken and Vegetable Hotpot

Prep:	20 mins
Cook:	1hr 15mins
Total:	1hr 35mins
Servings:	8 children

Ingredients

- 4 carrots
- 2 parsnips
- 2 potatoes
- 1/2 small swede
- 1 1/2 tbsp plain flour
- Freshly ground black pepper
- 4 chicken thighs
- 1 tbsp olive oil
- 30g unsalted butter
- 1 onion, peeled and finely chopped
- 2 cloves garlic, peeled and chopped
- 800ml vegetable stock
- Handful fresh thyme, or 1tsp dried
- 2 bay leaves

Method

1. Preheat the oven to 170°C/fan 140°C /Gas 3
2. Peel the carrots, parsnips, potatoes and swede and cut into 1½ inch chunks
3. Put the flour and black pepper into a bowl and toss the chicken thighs until coated
4. Heat the oil and butter in a flameproof casserole dish and fry the chicken until golden
5. Remove from the pan and set aside
6. Add the onion and fry for 5 mins until starting to soften
7. Add the garlic, vegetables, stock, herbs and chicken and stir
8. Cover and place in the oven for 1 hour 15 mins

Source: <https://www.coop.co.uk/recipes/british-chicken-hotpot>